wine.co.za
easiest way to buy wine

Klein Constantia Vin de Constance 2015

Vibrant and tantalizing from the bright, golden appearance to the lingering, zesty finish. The nose is layered with aspects of citrus blossom, honeycomb and stone fruit which follow through onto the palate. Full bodied, the mouthfeel is rich and creamy with a refreshing acidity.

variety : Muscat de Frontignan | 100% Muscat de Frontignan
winery : Klein Constantia Estate
winemaker : Matthew Day
wine of origin : Constantia
analysis : **alc :** 13.97 % vol **rs :** 172.7 g/l **pH :** 3.3 **ta :** 6.5 g/l
type : Dessert **style :** Sweet **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 500ml **closure :** Cork



The 2015 vintage brought about both challenges and joys. It is the first vintage to be completed in our renovated cellar, with equipment dedicated for the making of Vin de Constance. This harvest marked the first year of the long 3 year drought in the Cape, resulting in the earliest harvest of Muscat de Frontignan we have had since 1986. It was also the year of the terrible fires that raged through the Cape Peninsula.

about the harvest: The drought prompted a shorter harvest, which resulted in faster ripening fruit yielding berries with concentrated flavours and well balanced acidity.

in the cellar :
With the renovated cellar, we could make use of dedicated tanks intended for perfect maceration and fermentation of the Muscat. Throughout the season we harvested in batches - from the riper berries that have great acidity to the raisins for sugar concentration. Each batch is kept separate and treated differently. These batches make up the perfect ratio between sugar, alcohol and acidity which allows the wine, to stop fermentation naturally and without intervention.

The wine was aged in a combination of 50 % new French oak, Hungarian oak and French Acacia. It was left for a period of 3 years in barrel on the gross lees before racking out and blending. It spent a further 6 months in tank before bottling.